Bowdoin

Commemorative Recognition

Molecular Flavor Engineering: A Synthetic Approach to Creating Unique Combined Powder Flavorings

This commemorative document acknowledges the research contribution of

Dr. Majid Mollanadali Pishnamaz
from Iran,

whose work on "Molecular Flavor Engineering: A Synthetic Approach to Creating Unique Combined Powder Flavorings" has been highlighted within the Bowdoin College alumni online community.

His exploratory and practical work in synthetic flavor design, molecular synergy, and advanced stabilization of combined powder flavorings represents an innovative step at the intersection of chemistry, food science, and sensory engineering.

Date: 12/6/2025

Signature / Name of Presenter

Bowdoin

Commemorative Recognition

Molecular Flavor Engineering: A Synthetic Approach to Creating Unique Combined Powder Flavorings

This commemorative document acknowledges the research contribution of

Dr. Majid Mollanadali Pishnamaz
from Iran,

whose work on "Molecular Flavor Engineering: A Synthetic Approach to Creating Unique Combined Powder Flavorings" has been highlighted within the Bowdoin College alumni online community.

His exploratory and practical work in synthetic flavor design, molecular synergy, and advanced stabilization of combined powder flavorings represents an innovative step at the intersection of chemistry, food science, and sensory engineering.

Date: 12/6/2025

Signature / Name of Pishnamaz